

CHEF'S COUNTER

Join us in
the Maillard Club
for a curated
dining experience!

THE *Maillard* CLUB

This 12 Course
Tasting Menu
is paired with
exceptional wines
and is truly
an intimate and
interactive evening.

SEATS AVAILABLE
SATURDAY, JULY 1ST
FRIDAY, JULY 7TH

RESERVATIONS
REQUIRED

WE'RE
OPEN ON
SUNDAY
NIGHTS!

Full Dinner Menu
Sunday evenings
from 5-8pm!

Reservations Encouraged.



Available
EVERY
MONDAY
from 11- 3p in
FLX Provisions!

BRUNCH SPRING 2023

SNACKING & SHARING

MONKEY BREAD • 18
*Croissant, Cinnamon Sugar, Salted Caramel,
Happiness (20 min)*

WARM BREAD • 9
*Warm Whole Grain Bread
Choice of: Butters OR
Pork Schmaltz OR Duck Schmaltz*

FRENCH ONION SOUP • 15
*Roasted Bread, Guyere, Cheese Curds
+ Amontillado Sherry (1 oz) • 5*

AVOCADO TOAST • 12
*Toasted Sourdough, Smashed Avocado, Chili Oil
+ Poached Farm Egg • 3*

HUMMUS • 14
*Olive Oil, Crispy Capers, Guajillo, Warm Pita
ADD Raw Veggies • +5*

CORNMEAL CRUSTED CALAMARI • 21
Chili-Garlic Crispies, Curry Aioli

OYSTERS & SUCH

DAILY OYSTER SELECTION M/P

SHRIMP COCKTAIL (5x) *Black Tiger Shrimp w/Caper Cocktail* • 19

CRAB DEVEILED EGG (2 piece) • 8

CAVIAR DEVEILED EGG (2 piece) • 18

EGG PLATES

OPEN-FACED OMELETTE • 28
Farm Eggs, Asparagus, Ramps, Mushrooms, Chèvre

CRAB BENEDICT • 34
Chilled Crab Salad, Toasted English Muffin, Poached Farm Egg, Hollandaise, Green Salad

BLACK TIGER SHRIMP & GRITS • 31
Cheesy Grits, Sautéed Shrimp, Poached Farm Eggs, Furikake

STEAK & EGGS • 46
*Hanger Steak (11 oz), Sunny Side Up Eggs, Crispy Herbed Potatoes
+ ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • +3/ea*

SAVORY

CARBONARA • 15/28
*Spaghetti, Housemade Guanciale,
Egg Yolk, Black Pepper, Grana Padano*

THE QUINCY SALAD • 12/18
*Pears, Spiced Cashews, Blue Cheese,
Sherry & Date Dressing*

ADD TO ANY SALAD:
*Chicken Breast • 10
Lemon-Garlic-Parsley Shrimp (5x) • 16
Seared Steak (5 oz) • 18*

LOBSTER ROLL • 41
*Warm Buttered NE Roll, Chilled Lobster Salad,
Hollandaise, Green Salad*

THE QUINCY BURGER • 21
*Gruyere & Cheese Curds, Lettuce, Tomato
w/ Herbed Crispy Potatoes OR Salad
+ Mushrooms / Over Easy Farm Egg • 3 ea
+ House Cured Bacon • 4*

SWEET

ORANGE CARDAMOM FRENCH TOAST • 18
*Caramelized Cocoa Nibs,
Baker's Butter, NYS Maple Syrup*

PANCAKES
*Rhubarb Compote, Strawberry Jam,
NYS Maple Syrup • 19*

BLOODY
MARYS
*Vodka or Gin
Roasted Tomato, Lemon
Anchovy Olive • 16*
*Sombra Mezcal
Roasted Tomato, Tajin,
Lime • 17*

QUINCY
MIMOSA
*Sparkling Wine
Dry Curaçao
Fresh OJ
• 15*

SIDES

PANCAKES (2x) • 8
CRISPY HERBED POTATOES • 8
ADD: Truffle Mayo • 3

CHEESY GRITS • 8

SOURDOUGH TOAST • 5

TWO EGGS Any Style • 6

BACON • 7

SIDE SALAD • 8

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% Gratuity will automatically be applied to parties of 6 or more.

6.03.23

WINES BY THE GLASS

BUBBLES

- CAVA, *Jaume Serra, "Cristalino", Spain* • 13
- CHAMPAGNE, *Louis de Sacy, Brut, "Originel," France NV* • 22

WHITE WINE

- MUSCADET *Julien Braud, "40 oz White", Loire, France 2016* • 12
- RIESLING, SEMI-DRY *Hermann J. Wiemer, Finger Lakes 2021* • 13
- SAUVIGNON BLANC+ *Clos Floridène, Graves Blanc, Bordeaux 2011* • 13
- CHARDONNAY, *Kumeu River "Village" New Zealand 2017* • 15
- CHARDONNAY *Kistler, "Les Noisetiers", Sonoma Coast, California 2020* • 27

ROSÉ

- SYRAH *Gabriëlskloof, "Rosebud," Bot River, Walker Bay, South Africa 2020* • 13

RED WINE

- RED BLEND *Element Winery, "Can't Stop/Won't Stop", FLX 2018* • 15
- GAMAY *Clos de la Roilette "Cuvee Christie" 2020* • 15
- SANGIOVESE, *Castello di Volpaia, Chianti Classico, Tuscany, Italy 2020* • 15
- MALBEC *Zuccardi, "Serie A", Mendoza, Argentina 2020* • 13
- CABERNET SAUVIGNON + *Glenelly, "Estate Reserve" Stellenbosch, SA 2014* • 16
- CABERNET SAUVIGNON *Jordan, Alexander Valley, Sonoma, CA 2017* • 35

DRY (NON-ALCOHOLIC)

ERASTUS (NA) • 15
Seedlip Garden, Earl Grey, Honey, Lemon Juice, Club Soda

HEDGE YOUR BETS (NA) • 15
Seedlip Spice, Grapefruit Juice, Lemon Juice, Orange Preserves

SEEDLIP & TONIC (NA) • 12
Choice of: Seedlip Garden - Seedlip Grove - Seedlip Spice. Served with Fever Tree Indian Tonic

ERDINGER WEISSBRÄU • 6
Non-Alcoholic Wheat Beer 12 oz (btl)

ZERO GRAVITY RESCUE CLUB • 7
Non-Alcoholic IPA 12 oz (can)

MISCELLANY

COFFEE, TEA, ESPRESSO

GIMME! COFFEE • 4
Regular/Decaf

ESPRESSO • 5
ICED AMERICANO • 5
CAPPUCCINO • 6
LATTE • 6

HOT COCOA • 7

TEA SERVICE • 8
-- Cultured Cup --

SILVER NEEDLES - *White tea*
KUKICHA - *Japanese Green*
CREAM - *Oolong tea*
GOLDEN NEEDLES - *Black tea*
EARL GREY FRENCH BLUE - *Organic Black tea*
STICKY RICE - *Pu'er*
*MOROCCAN OASIS MINT - *Tisane*
*SUNSET ORANGE ROOIBOS - *Tisane*

**caffeine free*

SOFT DRINKS, JUICES

FIZ SODA • 6
Cola - Diet - Lemon, Rootbeer
Ginger Ale - Orange

FEVER TREE • 5
Ginger Beer - Indian Tonic

ICED TEA • 5

SARATOGA SPRING WATER
Still - Sparkling
(28 oz) • 8

FULKERSON GRAPE JUICE • 8
Concord - Niagara

FRESH SQUEEZED
Orange Juice (6 oz) • 7
Grapefruit Juice (6 oz) • 8

COCKTAILS

ONE TO ONE DIRTY • 15
Vodka or Gin, Noilly Prat Extra Dry,
Anchovy-Olive Brine

MARGARITA • 15
Arette Blanco, Dry Curaçao, Lime Juice
-Up OR On the Rocks-

MARAVILLA SPRITZ • 16
Sombra Mezcal, Aperol,
Luxardo Maraschino, Lime Juice,
Sparkling Wine

NIAGARA SPRITZ • 15
Tuition Distillery FLX Vodka
Fulkerson Winery Niagara Grape Juice,
Sparkling Wine, Lemon

UPDATED BIJOU • 16
Dupont Calvados Pays d'Auge Vieille Reserve,
Cocchi Dopo Teatro Vermouth,
Green Chartreuse

ESPRESSO MARTINI • 16
Tuition Distillery FLX Vodka
Dry Curaçao, Fernet Branca
Maple Syrup, Espresso, Nutmeg

NEGRONI • 17
Haymen's Gin, Faccia Brutto Aperitivo,
Method Spirits Sweet Vermouth

THE WELLINGTON • 17
Bourbon, Date Syrup, Black Walnut Bitters

WHISTLEPIG RYE MANHATTAN • 25
Whistlepig 10 yr Rye,
Cocchi Dopo Teatro Vermouth Amaro,
Bitter Truth Chocolate Bitters,
Luxardo Cherry

BEER

SOUTH HILL CIDER
"Baldwin", NY- 100z • 10

F.L.X. CULTURE HOUSE
Homage Pilsner, NY- 160z • 8

HEINRICH REISSDORF
Kölsch, Germany - 16 oz (can) • 10

WEIHENSTEPHANER
Hefeweissbier, Germany- 16 oz (can) • 9

F.L.X. CULTURE HOUSE
Gose, NY- 160z • 9

F.L.X. CULTURE HOUSE
Gose w/Peach & Szechuan, NY- 160z • 9

BRASSERIE DUPONT
Saison, Belgium- 11.20z (btl) • 10

F.L.X. CULTURE HOUSE
Orchestra of Oddities v.1.0
IPA w/Passionfruit, NY - 100z • 12

F.L.X. CULTURE HOUSE
'Standard' IPA, NY- 160z • 9

ROCHEFORT #8
Trappist Dubbel Ale,
Belgium - 120z (btl) • 13

BELL'S
Porter, MI- 120z (btl) • 8

F.L.X. CULTURE HOUSE
'Winter Nights' Stout, NY- 100z • 11

VICTORY BREWING
Java Latte Stout, PA - 100z • 9